

Programme /weight range	Food	Cook-ware	Add liquid	Shelf position	Set weight	Information
<b>18 Pot-roasted beef</b> (0.5–2.5 kg)	E.g. forerib, shoulder, rump or marinated beef roast			2	Meat weight	The meat does not need to be seared beforehand.
<b>19 Fillet of beef, medium*</b> (0.8–2.0 kg)	Ready to cook, seasoned			2	Meat weight	The meat does not need to be seared beforehand.
<b>20 Sirloin, medium</b> (0.5–2.5 kg)	Ready to cook, seasoned			2	Meat weight	The meat does not need to be seared beforehand. Place it in the cookware fatty side up
<b>21 Beef olives</b> (0.5–2.5 kg)	Stuffed with vegetables or meat			2	Total weight of all the stuffed beef olives	The meat does not need to be seared beforehand.
<b>22 Meat loaf, fresh</b> (0.5–2.5 kg)	Minced beef, pork or lamb			2	Roast weight	The meat does not need to be seared beforehand.
<b>23 Leg of lamb, medium</b> (0.5–2.5 kg)	Boned, seasoned			2	Meat weight	The meat does not need to be seared beforehand.
<b>24 Leg of lamb, well done</b> (0.5–2.5 kg)	On the bone, seasoned			2	Meat weight	The meat does not need to be seared beforehand.
<b>25 Joint of veal, marbled</b> (0.5–3.0 kg)	E.g. saddle or topside			2	Meat weight	The meat does not need to be seared beforehand.
<b>26 Joint of veal, lean</b> (0.5–3.0 kg)	E.g. tenderloin or eye			2	Meat weight	The meat does not need to be seared beforehand.
<b>27 Leg of roe venison</b> (0.5–2.0 kg)	Boned, seasoned with salt			2	Meat weight	-
<b>28 Shoulder of pork*</b> (0.8–2.5 kg)	Boned, seasoned			2	Meat weight	The meat does not need to be seared beforehand.
<b>29 Joint of pork, with crackling</b> (1.0–2.0 kg)	E.g. shoulder, seasoned, and scored rind			2	Meat weight	Place in the cookware fatty side up; salt the rind well
<b>30 Fillet of pork</b> (0.5–2.5 kg)	Seasoned			2	Meat weight	The meat does not need to be seared beforehand.

\* Steam programme (only operate when the water tank is full)

Key

	Baking tray with greaseproof paper		Roasting dish without lid or baking tray		Cover the bottom of the roasting dish, and add up to 250 g vegetables if you wish
	Roaster with lid		Cake tin, greased and floured		Add liquid (e.g. stock or water) until almost completely covered
	Roaster without lid		Bowl on wire rack		as per recipe
	Roaster without lid on wire rack		Universal pan (if necessary, line with greaseproof paper)		



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## Short Instruction AutoPilot Programs



You can prepare food very easily using the various programmes. Simply select a programme and the appliance will apply the optimal settings for you.

To achieve good results, the cooking compartment must not be too hot. Allow the cooking compartment to cool before starting the programme.

Further information can be found in the instruction manual.

### Cookware

► Follow the instructions provided by the cookware manufacturer.

#### A | Suitable cookware:

- Use cookware that is heat-resistant up to 300 °C.
- Glass or glass ceramic cookware is best. The grill can heat through the glass lid and the roast will become nice and crispy on the outside.
- Roasting dishes made from stainless steel are not ideal. Their shiny surface reflects a high proportion of the radiated heat. The food will brown less readily and the meat will be less well done. If you are using a stainless steel roasting dish, remove the lid once the programme has come to an end. Grill the meat at grill setting 3 for an additional 8 to 10 minutes.

► The food will brown more quickly from below if you use a roasting dish made of enamelled steel, cast iron or die-cast aluminium. Add a little more liquid.

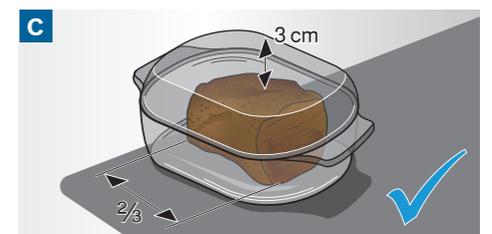
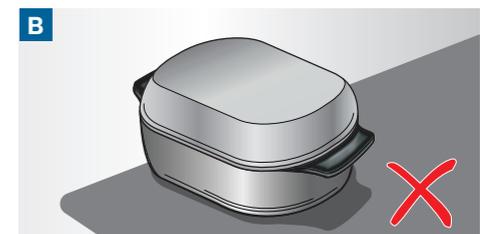
**Tip:** If the gravy is too light or too dark, add less or more liquid next time.

#### B | Unsuitable cookware:

- Cookware made of bright, shiny aluminium, unglazed clay or plastic, and cookware with plastic handles, is not suitable.

#### C | Size of the cookware:

- The roast should cover around two thirds of the cookware base. This will ensure that you get good meat juices.
- The distance between the meat and the lid should be at least 3 cm. The meat may expand as it roasts.



## Programmes

- ▶ When the roast is ready, it can be left to rest for an additional 10 minutes in the cooking compartment with the appliance switched off and the door closed. This allows for better distribution of the meat juices.

**Note:** The weight range is deliberately limited. For very large items of food, there is often no suitable cookware available, meaning that the cooking result would not be what was expected.

### Setting a programme

- ▶ The appliance chooses the optimal heating function and the time and temperature setting. All you need to do is set the weight.
- ▶ The weight can only be set within defined limits.

  1. Set the function selector to Programmes .
  2. Use the **+** or **-** button to set the required programme.
  3. Using the temperature selector, set the weight of your food.

- ▶ The programme will start after a few seconds. The cooking time will count down on the display.
- ▶ Once the programme has ended, an audible signal will sound. The cooking time will be zero on the display.
- ▶ If the food has been cooked to your liking, switch the appliance off by turning the function selector to the "Off" position.

### Programme duration

- ▶ You can find out how long the programme you have set is going to take. Before starting, touch the  button until the "Duration" symbol is highlighted on the display. Touch the  button again until the programme or weight is displayed again.
- ▶ You cannot change the preset duration of a programme.

### Extending the cooking time

- ▶ Once the programme and the audible signal stop, you can touch the **+** button to set a new cooking time. The appliance will resume heating using the programme settings.

**Note:** You can extend the cooking time as many times as required.

- ▶ If the food has been cooked to your liking, switch the appliance off by turning the function selector to the "Off" position.

### Setting a later end time

- ▶ With some programmes, you can set a later end time. Before starting, touch the  button until the "End" symbol is highlighted on the display. Use the **+** button to delay the end time.
- ▶ The appliance switches to standby after it is started.

### Changing and cancelling

- ▶ Once the appliance is started, the programme number and the weight cannot be changed.
- ▶ The end time can be changed while the appliance is on standby.
- ▶ If you would like to cancel the programme, switch the appliance off by turning the function selector to the "Off" position.

Programme /weight range	Food	Cook-ware	Add liquid	Shelf position	Set weight	Information
<b>01 Plaited loaf, savarin</b> (0.6–1.5 kg)	-			3	Dough weight	The cooking compartment must be cold to begin with.
<b>02 Proving dough*</b> (0.5–1.5 kg)	Yeast dough			2	Dough weight	The cooking compartment must be cold to begin with.
<b>03 Wheat bread, multi-grain wheat bread on a baking tray*</b> (0.5–2.0 kg)	-			2	Dough weight	The cooking compartment must be cold to begin with.
<b>04 Wheat bread, multi-grain wheat bread in a loaf tin</b> (0.8–2.0 kg)	-			2	Dough weight	The cooking compartment must be cold to begin with.
<b>05 White bread on a baking tray</b> (0.5–2.0 kg)	-			2	Dough weight	If you are baking two loaves at the same time, enter the weight of the heavier bread
<b>06 Multi-grain rye bread*</b> (0.8–2.0 kg)	-			2	Dough weight	The cooking compartment must be cold to begin with.
<b>07 Flatbread</b> (0.4–1.0 kg)	-			2	Dough weight	The cooking compartment must be cold to begin with.
<b>08 Baked potatoes, whole</b> (0.3–1.5 kg)	Unpeeled, starchy potatoes			3	Total weight	-
<b>09 Stew, with vegetables</b> (0.5–2.5 kg)	Vegetarian			2	Total weight	Cut vegetables that take longer to cook (e.g. carrots) into smaller pieces than vegetables that take less time to cook (e.g. tomatoes)
<b>10 Goulash</b> (0.5–2.5 kg)	Diced beef or pork with vegetables			2	Total weight	Place the meat at the bottom and cover with vegetables. The meat does not need to be seared beforehand.
<b>11 Fish, whole</b> (0.8–1.5 kg)	Ready to cook, seasoned			2	Fish weight	Place in the dish in a swimming position.
<b>12 Chicken, not stuffed*</b> (0.9–1.5 kg)	Ready to cook, seasoned			2	Chicken weight	Place in the cookware with the breast at the top.
<b>13 Chicken pieces*</b> (0.1–0.8 kg)	Ready to cook, seasoned			3	Weight of the heaviest piece	-
<b>14 Turkey breast</b> (0.5–2.5 kg)	Whole, seasoned			2	Turkey breast weight	-
<b>15 Duck, unstuffed*</b> (1.3–2.5 kg)	Ready to cook, seasoned			2	Duck weight	Place in the cookware with the breast at the top.
<b>16 Goose, unstuffed*</b> (2.3–4.5 kg)	Ready to cook, seasoned			2	Goose weight	Place in the cookware with the breast at the top.
<b>17 Goose legs</b> (0.3–0.8 kg)	Ready to cook, seasoned			2	Weight of the heaviest piece	-

\* Steam programme (only operate when the water tank is full)